

DINNER MENU

SNACKS

Olives 49:-

Bella di Cerignola

Almonds 39:-

Fries 55:-

Herb and parmesan tossed
fries

Cornichones 59:-

Smetana, chili and honey

Fried mussels 89:-

Chimichurri and lime

Pork Croquet 69:-

(3 st 175:-)

Chili mayonnaise, pickled
fennel

CHARCUTERIE

Cheese - 40 grams

*With marmalade & Mörsjö
deli flat bread crackers*

Old Dutch Master 58:-

Kalbach Creamy 60:-

Delice De Bourgogne 65:-

Meats - 20 grams

Prosciutto 60:-

Speck 54:-

Coppa di Parma 58:-

Tapas Plate 249:-

Tonight's charcuterie &
cheese with olives,
macrona almonds & Mörsjö
deli flat bread crackers

SUMMER-MENU

Asparagus

Entrecote or Arctic char

Strawberries

635:- / 595 :-

Wine Pairing

355:-



SHELLFISH

Queen scallop 59:-

Fired mussel, shellfish sauce
4 for 195:-

Oysters 47:-

Shallot vinaigrette
4 for 175:-



SMALL PLATES/STARTERS

Stracciatella 129:-

Nduja &- tomatochutney, breadcrisps
almonds, pickled rhubarb

Asparagus 169:-

Green asparagus, Västerbotten cheese
crisps,
whey sauce, wild garlic, lemon and
panko

Salmon 139 :-

Salmon mi-cuit, lumpfish roe, whey
sauce,
wild garlic oil, lemon, panko

Carpaccio 159 :-

mushroom mayonnaise, pickled lingon
berries, Old Dutch Master, almonds

Steak Tartare 149:-

Large tartare with fries 289:-

Cured diced beef, kimchi-mayo, cashew,
coriander, pickled cabbage,
fried garlic

MAIN COURSES

Entrecote 409 :-

Wild garlic butter, red wine sauce,
fries, pickled
kohlrabi

Arctic char 359:-

potato fondant, shellfish sauce,
asparagus, peas,
pickled fennel

Moules 309:-

Wine cooked mussels served with
fries and aioli

Gnocchi 299:-

Whey sauce, cashew, asparagus,
pickled kohlrabi,
wild garlic oil, Old Dutch Master

**Any allergies or questions
regarding produce origin,
kindly speak to your server!**



DESSERT

Strawberries 109:-

Cookie crumbles, vanilla ice-cream,
strawberries

with 5cl Moscato d'Asti 169:-

Plätt-tårta 109:-

Pancakes, whipped cream, strawberries,
vanilla ice-cream

with 5cl Moscato d'Asti 169:-

BEER/CIDER

MELLERUDS: PILSNER

(FAT 30cl/40cl) **80/95:-**

KURJOVIKENS BRYGGERI: IPA

(FAT 30cl/40cl) **95/110:-**

LOBIK

IPA (33cl) 105:-

Sour beer (33cl) 105:-

Stout (33cl) 105:-

Coffee:

Coffee **35:-**

Espresso **35:-**

Dubble espresso **45:-**

Cappuccino **50:-**



DAURA DAMN LAGER

Gluten free (33cl) **90:-**

SAUCERY SESSION IPA

Gluten free (33cl) **95:-**

CIDER: Clos Des Citons Brut

(33cl) **125:-**

COCKTAILS

APEROL SPRITZ 145:-

Aperol, Prosecco, Soda

NEGRONI SBAGLIATO 155:-

Campari, Rosso, Prosecco

RED SANGIRA 145:-

Red wine, Orange juice, Rum

WHITE SANGRIA 145:-

White wine, Elderflower, Rum

FRENCH 75 160:-

Gin, Champagne, Lemon

NON-ALCOHOLIC

ODD BIRD

Sparkling wine **95:-**

RUDENSTAMS

Sparkling white current **95:-**

LAPLAND BERRIES

Sparkling Blueberries **95:-**

MELLERUDS ALKOHOL FREE LAGER

(33cl) **60:-**

GOTLANDS EASY RIDER BULLDOG

ALKOHOL FREE IPA

(33cl) **70:-**

SOFT DRINKS

Cola / Cola Zero / Fanta / Sprite **40:-**

SAN PELLEGRINO

Mineral water **40:-**

**Psst.. Looking for the wine?
Check out our wine list!**

